The following is an index of articles and business news that appeared in Volume 89 of the Manufacturing Confectioner January - December 2009.

Tracey Duffey May, p. 55
Cocoa Sustainability-Challenges and Opportunities
John C. Long May, p. 63
Cacao Production
Kip Walk June, p. 39
Cocoa Livelihoods September, p. 21
Cocoa Bean Types and Characteristics
Gary Guittard September, p. 77
AMERICAS
Calendar of Events January – December
Seminars, Courses and Workshops January—December
The History and Production of Chewing Gum
Robert Huzinec February, p. 39
Confitexpo
Managing Pest and Disease Pressures
Tracey Duffey
Cocoa Sustainability-Challenges and Opportunities
John C. Long May, p. 63
Planet Retail Global Channel Strategies June, p. 13
Cacao Production
Kip Walk June, p. 39
Cocoa Flavanols and Cardiovascular Health
Catherine Kwik-Uribe, PhD September, p. 81
ASIA
Calendar of Events January — December
New Products and Promotions January – December
Managing Pest and Disease Pressures
Tracey Duffey
Cocoa Sustainability-Challenges and Opportunities
John C. Long
Planet Retail Global Channel Strategies June, p. 13
Planet Retail Global Channel Strategies Julie, p. 13
ASSOCIATIONS AND SHOWS
American Assoc. of Candy Technologists . January—December

AFRICA

Managing Pest and Disease Pressures

Calendar of Events January – Dece	mt	er
Seminars, Courses and Workshops January—Dece	mb	er
ISM Exhibitors January,	p.	29
ProSweets Exhibitors January,	p.	41
PMCA Production Conference Preview January,	p.	47
Retail Confectioners International February,	p.	15
PMCA Production Conference February,		
AWMA Real Deal Expo February,	p.	33
All Candy Expo Preview March,	p.	41
All Candy Expo Preview May,	p.	17
Confitexpo May,		
American Association of Candy Technologists June,	p.	10
Retail Confectioners Int'l Spring Regional June,		
New Products Introduced at All Candy Expo August,	p.	21
American Association of Candy Technologists		
Annual Seminar August,	p.	37
Philadelphia National Candy, Gift and		
Gourmet Show August,	p.	41
U.S. Regulatory Update: Focus on Food Safety	_	40
Alison Bodor		
AACT Stroud Jordan Award to Judy Cooley . September,		
RCI Convention and Exposition 2009 September,		
Sweet Brazil October,		
RCI Regional in Seattle November,	p.	21
BAKING AND BAKED GOODS		
ISM Exhibitors January,	p.	29
Organic Confections March,	p.	19
New Products and Trends Worldwide April,	p.	45
U.S. Confectionery Consumption 2008 September,		
New Product Review 2009	p.	23
BRAZIL		
Cocoa Bean Types and Characteristics		
Gary Guittard September,	p.	77
Sweet Brazil October,	p.	23

CARAMEL	Managing Pest and Disease Pressures
New Products and Trends Worldwide April, p. 45	Tracey Duffey May, p. 55
U.S. Confectionery Consumption 2008 September, p. 24	Cocoa Sustainability-Challenges and Opportunities
Caramel 101	John C. Long May, p. 6.
Randy Hofberger November, p. 31	Retail Confectioners Int'l Spring Regional June, p. 2
New Product Review 2009 December, p. 23	Cacao Production
	Kip Walk June, p. 39
CHEWING GUM	U.S. Confectionery Sales – 52 Weeks Ending 19 April 2009 July, p. 13
New Products and Promotions January—December	U.S. Regulatory Update: Focus on Food Safety
U.S. Confectionery Sales—52 Weeks Ending 2 November 2008	Alison Bodor August, p. 49
ISM Exhibitors January, p. 29	Exploring Fats in Confections Amy Griel, PhD
The History and Production of Chewing Gum Robert Huzinec	Cocoa Livelihoods September, p. 2
U.S. Confectionery Sales – 52 Weeks Ending	U.S. Confectionery Consumption 2008 September, p. 24
28 December 2008	Cocoa Bean Types and Characteristics
New Products and Trends Worldwide April, p. 45	Gary Guittard September, p. 7
U.S. Confectionery Sales – 52 Weeks Ending	Cocoa Flavanols and Cardiovascular Health Catherine Kwik-Uribe, PhD September, p. 8
19 April 2009 July, p. 13	Cocoa Processing - Cleaning through Roasting
U.S. Confectionery Consumption 2008 September, p. 24	Jürgen Fischer September, p. 8
U.S. Confectionery Sales – 52 Weeks Ending	The Nib-grinding Process
9 August 2009 October, p. 15	Tom Velthuis September, p. 99
Sweet Brazil October, p. 23	Developments in Cocoa Bean Processing
New Product Review 2009 December, p. 23	Jorg Sommer September, p. 99
CHEWY CANDIES	U.S. Confectionery Sales – 52 Weeks Ending
New Products and Promotions January—December	9 August 2009 October, p. 1
	Sweet Brazil October, p. 2.
U.S. Confectionery Sales – 52 Weeks Ending 2 November 2008 January, p. 17	Commodity Costs-Cocoa, Sugar and Dairy
ISM Exhibitors January, p. 29	Lee McConnell October, p. 3
	New Product Review 2009 December, p. 2
U.S. Confectionery Sales – 52 Weeks Ending 28 December 2008	Compound Coatings: Handling and Processing
New Products and Trends Worldwide April, p. 45	John Urbanski December, p. 7
Choice Confections: Rutterscotch	
Choice Confections: Butterscotch Walter Richmond	COMPANIES
U.S. Confectionery Sales – 52 Weeks Ending	Abdallah Candies, Inc October, p. 1
19 April 2009	ADM February, p.
U.S. Confectionery Consumption 2008 September, p. 24	August, p.
U.S. Confectionery Sales – 52 Weeks Ending	November, p. 1
9 August 2009 October, p. 15	Ahold June, p.
Sweet Brazil October, p. 23	Aldi February, p.
New Product Review 2009 December, p. 23	May, p.
The Product Review 2003 December, p. 23	Amano Artisan Chocolate January, p. 1:
CHOCOLATE AND COCOA	Archway Cookies LLC January, p.
New Products and Promotions January – December	Asda January, p. 1.
Ingredients, Equipment and Supplies January—December	Askinosie Chocolate January, p. 1.
U.S. Confectionery Sales—52 Weeks Ending	Barry Callebaut
2 November 2008	Belgium's Chocolate Source November, p. 1
ISM Exhibitors January, p. 29	BKK Neva February, p. 1
Tempering Chocolate – A Review	The Blommer Chocolate Co July, p
Adam Lechter January, p. 53	August, p.
Chocolate Enrobing Fundamentals Randy Hofberger	Blommer Chocolate Company October, p. 1 Bogdon Candy September, p.
Retail Confectioners International February, p. 15	Brynwood Partners December, p.
Organic Confections March, p. 19	CadburyJune, p.
U.S. Confectionery Sales—52 Weeks Ending	September, p. 1
28 December 2008	
	Uctober n
New Products and Trends Worldwide April p. 45	
New Products and Trends Worldwide April, p. 45	Cadbury PLC
New Products and Trends Worldwide April, p. 45 The Artisan Chocolatier Frederic Loraschi May, p. 41	

COMPANIES (continued)	
Classic Caramel	May, p. 7
Coles of Australia	September, p. 16
Continental Confectionery Co,	May, p. 7
Delfi Cocoa USA, Inc.	July, p. 7
DeVries Chocolate	January, p. 12
Dorval Trading	
ECOM	
Farley's & Sathers Candy Co., Inc.	
Fazer	
Ferrero	
Foodworks	
George Weston	
Georgia Nut Company	August, p. 9
Ghirardelli Chocolate Co	August, p. 8
Godiva Chocolatier	
Grupo Bimbo	January, p. 7
Guittard Chocolate Co	
Gumlink	
Henry Heide, Inc.	
The Hershey Company	
	March, p. 10
	May, p. 8
	August, p. 7, 8
Hualian Supermarket	November, p. 11
Impact Confections	
Jelly Belly Candy Co	September, p. 17
	October, p. 11
Just Born, Inc.	
Just Bolli, Inc.	July, p. 6
	August, p. 9
Kellogg Company	January, p. 7
Kraft Foods	
	November, p. 11
	December, p. 8
Ladco, Inc.	December, p. 8
Lance Foods	January, p. 7
Lianhua Supermarket	September, p. 8
Lindt & Sprüngli	
	September, p. 16
Lotte	February, p. 7
Manner	May, p. 12
Mars U.K	September, p. 16
Mars, Inc	February, p. 14
	May, p. 10
	August, p. 8
	October, p. 9
	December, p. 7
Mary Chocolate	February n 7
	rebidary, p. 7
Maxim Manufacturing and Marketing .	January, p. 13
	January, p. 13 August, p. 12
Mother's Cake & Cookie Co	August, p. 13 August, p. 12 January, p. 7
	January, p. 13 August, p. 12 January, p. 7 March, p. 8
Mother's Cake & Cookie Co	January, p. 13 August, p. 12 January, p. 7 March, p. 8 June, p. 10
Mother's Cake & Cookie Co	January, p. 13 August, p. 12 January, p. 7 March, p. 8 June, p. 10 May, p. 9, 15
Mother's Cake & Cookie Co	January, p. 13 August, p. 12 January, p. 7 March, p. 8 June, p. 10 May, p. 9, 15 August, p. 8
Mother's Cake & Cookie Co	January, p. 13 August, p. 12 January, p. 7 March, p. 8 June, p. 10 May, p. 9, 15 August, p. 8 September, p. 7, 18
Mother's Cake & Cookie Co	January, p. 13 August, p. 12 January, p. 7 March, p. 8 June, p. 10 May, p. 9, 15 August, p. 8

Nestlé UK February, p. 14
New England Confectionery Co. (Necco) February, p. 13
Nutresa
Patric Chocolate January, p. 12
Petra Foods Pte. Ltd September, p. 10
Pez Candy Inc March, p. 8
Prova June, p. 9
Pulakos 926 Chocolates October, p. 13
Purdy's Chocolates July, p. 6
R.M. Palmer Company May, p. 9
Ralcorp Holdings March, p. 8
Richardson Foods September, p. 8
Roshen Confectionery Corp November, p. 12
Schokinag February, p. 7
Sconza Candy Co November, p. 10
7-Eleven, Inc October, p. 8
Simply Goodies January, p. 10
Snyder's of Hanover November, p. 7
Spangler Candy Co May, p. 12
Sunrise Candy January, p. 10
Sysco June, p. 9
Taza Chocolate January, p. 12
Tesco January, p. 13
Utz Quality Foods November, p. 7
Wahl's Candies September, p. 18
Wal-Mart November, p. 7
Walmex November, p. 7
Warrell Corporation May. p. 7
December, p. 8 World's Finest Chocolate Inc
World's Finest Chocolate Inc August, p. 8
Yildiz Holdings May, p. 7
CONFECTIONEDS' CONTINCS
CONFECTIONERS' COATINGS
Chocolate Enrobing Fundamentals Randy Hofberger
Compound Coatings: Handling and Processing
John Urbanski December, p. 75
John Glodiski December, p. 75
COOKING AND HEAT TRANSFER
John Kitt
Choice Confections: Butterscotch
Walter Richmond April, p. 72
Predicting Crystallization in Confections
Roja Ergun, Richard Hartel, PhD & Y. Noda October, p. 51
Caramel 101
Randy Hofberger November, p. 31
EDUCATION
American Assoc. of Candy Technologists . January—December
Calendar of EventsJanuary—December
Seminars, Courses and Workshops January – December
PMCA Production Conference Preview January, p. 47
Ensuring the Safety of Imported Raw Materials
Lance Reeve January, p. 66
Lance Reeve January, p. 66
Lance Reeve January, p. 66 PMCA Production Conference February, p. 19
Lance Reeve January, p. 66
Lance Reeve

EDUCATION (continued)	EQUIPMENT
Controlling Explosive Dust	Newsmakers
John A. LeBlanc February, p. 47	Ingredients, Equip
Cocoa Sustainability-Challenges and Opportunities	Patents and Trade
John C. Long May, p. 63	ProSweets Exhibit
American Association of Candy Technologists June, p. 10	Chocolate Enrobin
Retail Confectioners Int'l Spring Regional June, p. 27	Randy Hofberger
New Film and Coating Strategies to Extend Shelf Life	ProSweets 2009
Anisong Pathammavong June, p. 45	Hard Candy 101
New Products Introduced at All Candy Expo August, p. 21	John Kitt
American Association of Candy Technologists	Directory of Equip
Annual Seminar August, p. 37	PackExpo/Process
Philadelphia National Candy, Gift	PackExpo/Process
and Gourmet Show August, p. 41	Cocoa Processing
U.S. Regulatory Update: Focus on Food Safety	Jürgen Fischer .
Alison Bodor August, p. 49	The Nib-grinding
Cocoa Livelihoods September, p. 21	Tom Velthuis
AACT Stroud Jordan Award to Judy Cooley . September, p. 27	Developments in
RCI Convention and Exposition 2009 September, p. 35	Jorg Sommer Soft Sugar Shell P
RCI Regional in Seattle November, p. 21	Sylvia Coyle
ENGINEERING	Sylvia Coyle
Patents and Trademarks January – December	EUROPE
The History and Production of Chewing Gum	Calendar of Event
Robert Huzinec	Seminars, Course
Controlling Explosive Dust	New Products and
John A. LeBlanc February, p. 47	ProSweets Exhibit
ProSweets 2009 Review March, p. 46	
Hard Candy 101 Part 2 John Kitt	German Confection
PackExpo/Process Expo August, p. 43	FATS AND O
PackExpo/Process Expo Preview September, p. 45	Newsmakers
Cocoa Processing—Cleaning through Roasting	Ingredients, Equip
Jürgen Fischer September, p. 89	Exploring Fats in
The Nib-grinding Process	Amy Griel, PhD
Tom Velthuis September, p. 95	
Developments in Cocoa Bean Processing	FLAVORS
Jorg Sommer September, p. 99	Newsmakers
Soft Sugar Shell Panning	Ingredients, Equip
Soft Sugar Shell Panning Sylvia Coyle	The Artisan Choc
-//-	Frederic Loraschi
Improving the Health and Footprint of Your Packaging	Accelerated Shelf Phil Cartier
Improving the Health and Footprint of Your Packaging Dan Kearny	
Dan Kearny November, p. 47	
Dan Kearny	Gary Guittard
Dan Kearny	Gary Guittard Cocoa Processing
Dan Kearny	Gary Guittard Cocoa Processing Jürgen Fischer .
Dan Kearny November, p. 47 ENVIRONMENTAL ISSUES Formulating with Organics Jim Mitchell May, p. 47 Managing Pest and Disease Pressures Tracey Duffey May, p. 55 Cocoa Sustainability—Challenges and Opportunities	Gary Guittard Cocoa Processing Jürgen Fischer . Developments in Jorg Sommer
Dan Kearny November, p. 47 ENVIRONMENTAL ISSUES Formulating with Organics Jim Mitchell Managing Pest and Disease Pressures Tracey Duffey May, p. 55 Cocoa Sustainability-Challenges and Opportunities John C. Long May, p. 63 Cacao Production	Cocoa Bean Type Gary Guittard Cocoa Processing Jürgen Fischer . Developments in Jorg Sommer Food Nanotechno Byron F. Brehm-
Dan Kearny November, p. 47 ENVIRONMENTAL ISSUES Formulating with Organics Jim Mitchell Managing Pest and Disease Pressures Tracey Duffey May, p. 55 Cocoa Sustainability—Challenges and Opportunities John C. Long May, p. 63 Cacao Production Kip Walk June, p. 39	Gary Guittard Cocoa Processing Jürgen Fischer . Developments in Jorg Sommer Food Nanotechnology
Dan Kearny November, p. 47 ENVIRONMENTAL ISSUES Formulating with Organics Jim Mitchell Managing Pest and Disease Pressures Tracey Duffey May, p. 55 Cocoa Sustainability—Challenges and Opportunities John C. Long May, p. 63 Cacao Production Kip Walk June, p. 39 Cocoa Livelihoods September, p. 21	Gary Guittard Cocoa Processing Jürgen Fischer . Developments in Jorg Sommer Food Nanotechno Byron F. Brehm-
Dan Kearny November, p. 47 ENVIRONMENTAL ISSUES Formulating with Organics Jim Mitchell Managing Pest and Disease Pressures Tracey Duffey May, p. 55 Cocoa Sustainability—Challenges and Opportunities John C. Long May, p. 63 Cacao Production Kip Walk June, p. 39 Cocoa Livelihoods September, p. 21 Cocoa Bean Types and Characteristics	Gary Guittard Cocoa Processing Jürgen Fischer . Developments in Jorg Sommer Food Nanotechno Byron F. Brehm-
Dan Kearny November, p. 47 ENVIRONMENTAL ISSUES Formulating with Organics Jim Mitchell Managing Pest and Disease Pressures Tracey Duffey May, p. 55 Cocoa Sustainability—Challenges and Opportunities John C. Long May, p. 63 Cacao Production Kip Walk June, p. 39 Cocoa Livelihoods September, p. 21	Gary Guittard Cocoa Processing Jürgen Fischer . Developments in Jorg Sommer Food Nanotechno Byron F. Brehm-

EQUIPMENT
Newsmakers January – December
Ingredients, Equipment and Supplies January—December
Patents and Trademarks January – December
ProSweets Exhibitors January, p. 41
Chocolate Enrobing Fundamentals
Randy Hofberger January, p. 59
ProSweets 2009 Review March, p. 46
Hard Candy 101 Part 2
John Kitt March, p. 59 Directory of Equipment July, p. 123
PackExpo/Process Expo August, p. 43
PackExpo/Process Expo Preview September, p. 45
Cocoa Processing—Cleaning through Roasting
Jürgen Fischer September, p. 89
The Nib-grinding Process
Tom Velthuis September, p. 95
Developments in Cocoa Bean Processing
Jorg Sommer September, p. 99
Soft Sugar Shell Panning
Sylvia Coyle November, p. 39
EUROPE
Calendar of Events January – December
Seminars, Courses and Workshops January — December
New Products and Promotions January – December
ProSweets Exhibitors January, p. 41
German Confectionery Report August, p. 15
definal connectionery report
FATS AND OILS
Newsmakers January – December
Newsmakers
Newsmakers January – December Ingredients, Equipment and Supplies January – December Exploring Fats in Confections
Newsmakers
Newsmakers January – December Ingredients, Equipment and Supplies . January – December Exploring Fats in Confections Amy Griel, PhD
Newsmakers
Newsmakers January — December Ingredients, Equipment and Supplies January — December Exploring Fats in Confections Amy Griel, PhD August, p. 62 FLAVORS Newsmakers January — December Ingredients, Equipment and Supplies January — December The Artisan Chocolatier Frederic Loraschi May, p. 41 Accelerated Shelf-life Testing Phil Cartier August, p. 53
Newsmakers January — December Ingredients, Equipment and Supplies January — December Exploring Fats in Confections Amy Griel, PhD August, p. 62 FLAVORS Newsmakers January — December Ingredients, Equipment and Supplies January — December The Artisan Chocolatier Frederic Loraschi May, p. 41 Accelerated Shelf-life Testing Phil Cartier August, p. 53 Cocoa Bean Types and Characteristics
Newsmakers January — December Ingredients, Equipment and Supplies January — December Exploring Fats in Confections Amy Griel, PhD August, p. 62 FLAVORS Newsmakers January — December Ingredients, Equipment and Supplies January — December The Artisan Chocolatier Frederic Loraschi May, p. 41 Accelerated Shelf-life Testing Phil Cartier August, p. 53 Cocoa Bean Types and Characteristics Gary Guittard September, p. 77
Newsmakers January — December Ingredients, Equipment and Supplies January — December Exploring Fats in Confections Amy Griel, PhD August, p. 62 FLAVORS Newsmakers January — December Ingredients, Equipment and Supplies January — December The Artisan Chocolatier Frederic Loraschi May, p. 41 Accelerated Shelf-life Testing Phil Cartier August, p. 53 Cocoa Bean Types and Characteristics Gary Guittard September, p. 77
Newsmakers

GUMS AND JELLIES	Organic Confections March, p. 19
New Products and Promotions January—December	FDA Guidance on Salmonella April, p. 25
U.S. Confectionery Sales – 52 Weeks Ending	Choice Confections: Butterscotch
2 November 2008 January, p. 17	Walter Richmond April, p. 72
ISM Exhibitors January, p. 29	The Artisan Chocolatier
Organic Confections	Frederic Loraschi
U.S. Confectionery Sales – 52 Weeks Ending	Formulating with Organics
28 December 2008 April, p. 31	Jim Mitchell May, p. 47
New Products and Trends Worldwide April, p. 45	Managing Pest and Disease Pressures
U.S. Confectionery Sales – 52 Weeks Ending	Tracey Duffey
19 April 2009	Cocoa Sustainability-Challenges and Opportunities
U.S. Confectionery Consumption 2008 September, p. 24	John C. Long
U.S. Confectionery Sales – 52 Weeks Ending	Cacao Production
9 August 2009 October, p. 15	Kip Walk June, p. 39
Sweet Brazil October, p. 23	Soluble Fiber for Healthier Confectionery
New Product Review 2009 December, p. 23	Thomas E. Parady and Neelish Varde June, p. 51
New Florade Nevicto 2003 December, p. 23	Directory of Ingredients July, p. 45
HARD CANDY	German Confectionery Report
New Products and Promotions January—December	
U.S. Confectionery Sales – 52 Weeks Ending	U.S. Regulatory Update: Focus on Food Safety
2 November 2008 January, p. 17	Alison Bodor
ISM Exhibitors January, p. 29	Accelerated Shelf-life Testing
Organic Confections March, p. 19	Phil Cartier August, p. 53
Hard Candy 101 Part 2	Exploring Fats in Confections
John Kitt March, p. 59	Amy Griel, PhD
U.S. Confectionery Sales – 52 Weeks Ending	Cocoa Livelihoods September, p. 21
28 December 2008	Cocoa Bean Types and Characteristics
New Products and Trends Worldwide April, p. 45	Gary Guittard September, p. 77
Choice Confections: Butterscotch	Cocoa Flavanols and Cardiovascular Health
Walter Richmond April, p. 72	Catherine Kwik-Uribe, PhD September, p. 81
U.S. Confectionery Sales – 52 Weeks Ending	Commodity Costs-Cocoa, Sugar and Dairy
19 April 2009July, p. 13	Lee McConnell October, p. 31
U.S. Confectionery Consumption 2008 September, p. 24	Food Nanotechnology
U.S. Confectionery Sales – 52 Weeks Ending	Byron F. Brehm-Stecher October, p. 37
9 August 2009 October, p. 15	Predicting Crystallization in Confections
New Product Review 2009 December, p. 23	Roja Ergun, Richard Hartel, PhD and Y. Noda . October, p. 51
IMPORTING /FYDORTING	Caramel 101
IMPORTING/EXPORTING	Randy Hofberger November, p. 31
ISM Exhibitors January, p. 29	Compound Coatings: Handling and Processing
Ensuring the Safety of Imported Raw Materials	John Urbanski December, p. 75
Lance Reeve January, p. 66	INITERNIATIONIAL
Confitexpo	INTERNATIONAL
Cacao Production	Calendar of Events January – December
Kip Walk June, p. 39	Seminars, Courses and Workshops January—December
German Confectionery Report August, p. 15	ISM Exhibitors January, p. 29
New Products Introduced at All Candy Expo August, p. 21	ProSweets Exhibitors January, p. 41
INGREDIENTS	Ensuring the Safety of Imported Raw Materials
	Lance Reeve January, p. 66
Ingredients, Equipment and Supplies January – December	PMCA Production Conference February, p. 19
Patents and Trademarks January – December	All Candy Expo Preview March, p. 41
ProSweets Exhibitors January, p. 41	ProSweets 2009 Review March, p. 46
Tempering Chocolate – A Review	New Products and Trends Worldwide April, p. 45
Adam Lechter January, p. 53	All Candy Expo Preview
Chocolate Enrobing Fundamentals	
Randy Hofberger January, p. 59	Confitexpo
Ensuring the Safety of Imported Raw Materials	Managing Pest and Disease Pressures
Lance Reeve January, p. 66	Tracey Duffey
The History and Production of Chewing Gum	Cocoa Sustainability-Challenges and Opportunities
Robert Huzinec February, p. 39	John C. Long May, p. 63

INTERNATIONAL (continued)	MILK AND DAIRY PRODUCTS
Planet Retail Global Channel Strategies June, p. 13	Commodity Costs-Cocoa, Sugar and Dairy Lee McConnell October, p. 31
German Confectionery Report August, p. 15	Caramel 101
PackExpo/Process Expo	Randy Hofberger November, p. 31
Alison Bodor	
U.S. Confectionery Consumption 2008 September, p. 24	NUTRITION AND HEALTH
RCI Convention and Exposition 2009 September, p. 35	FDA Guidance on Salmonella April, p. 25
PackExpo/Process Expo Preview September, p. 45	Formulating with Organics
Cocoa Bean Types and Characteristics	Jim Mitchell
Gary Guittard September, p. 77	Soluble Fiber for Healthier Confectionery
Sweet Brazil October, p. 23 Commodity Costs-Cocoa, Sugar and Dairy	Thomas E. Parady and Neelish Varde June, p. 51 German Confectionery Report
Lee McConneii October, p. 31	Exploring Fats in Confections
New Product Review 2009 December, p. 23	Amy Griel, PhD
	Cocoa Flavanols and Cardiovascular Health
LABELING	Catherine Kwik-Uribe, PhD September, p. 81
Formulating with Organics	Improving the Health and Footprint of Your Packaging
Jim Mitchell	Dan Kearny November, p. 47
Thomas E. Parady and Neelish Varde June, p. 51	NUTC
	NUTS
MANAGEMENT	Ingredients, Equipment and Supplies January—December FDA Guidance on Salmonella April, p. 25
American Assoc. of Candy Technologists . January—December	rua Guidance on Saimonella April, p. 25
Seminars, Courses and Workshops January – December Newsmakers January – December	PACKAGING AND WRAPPING
Retail Confectioners International February, p. 15	New Products and Promotions January—December
Controlling Explosive Dust	Ingredients, Equipment and Supplies January – December
John A. LeBlanc February, p. 47	ProSweets Exhibitors January, p. 41
FDA Guidance on Salmonella April, p. 25	Organic Confections March, p. 19
American Association of Candy Technologists June, p. 10	ProSweets 2009 Review March, p. 46
Retail Confectioners Int'l Spring Regional June, p. 27	New Film and Coating Strategies to Extend Shelf Life
German Confectionery Report August, p. 15	Anisong Pathammavong June, p. 45
American Association of Candy Technologists Annual Seminar	Directory of PackagingJuly, p. 399
AACT Stroud Jordan Award to Judy Cooley . September, p. 27	PackExpo/Process Expo August, p. 43
Confectionery on the Internet October, p. 63	PackExpo/Process Expo Preview September, p. 45
RCI Regional in Seattle November, p. 21	Food Nanotechnology
	Byron F. Brehm-Stecher October, p. 37
MARKETING AND PROMOTION	Improving the Health and Footprint of Your Packaging Dan Kearny
U.S. Confectionery Sales – 52 Weeks Ending	New Product Review 2009 December, p. 23
2 November 2008 January, p. 17 Retail Confectioners International February, p. 15	Trouble reductive 2005 December, p. 25
AWMA Real Deal Expo February, p. 33	PANNING
All Candy Expo Preview March, p. 41	Soft Sugar Shell Panning
U.S. Confectionery Sales – 52 Weeks Ending	Sylvia Coyle November, p. 39
28 December 2008	
All Candy Expo Preview	
Retail Confectioners Int'l Spring Regional June, p. 27	TECHNOLOGY
U.S. Confectionery Sales – 52 Weeks Ending 19 April 2009	American Assoc. of Candy Technologists . January—December
New Products Introduced at All Candy Expo August, p. 21	Newsmakers January – December
U.S. Confectionery Sales – 52 Weeks Ending	Ingredients, Equipment and Supplies January – December
9 August 2009 October, p. 15	Patents and Trademarks January – December
Sweet Brazil October, p. 23	ProSweets Exhibitors January, p. 41
Commodity Costs-Cocoa, Sugar and Dairy	PMCA Production Conference Preview January, p. 47
Lee McConnell October, p. 31	Tempering Chocolate – A Review
Confectionery on the Internet October, p. 63	Adam Lechter January, p. 53
RCI Regional in Seattle	Chocolate Enrobing Fundamentals Randy Hofberger

PROCESSING, PRODUCTION	Chocolate Enrobing Fundamentals
AND TECHNOLOGY (continued)	Randy Hofberger January, p. 59
PMCA Production Conference February, p. 19	Ensuring the Safety of Imported Raw Materials
The History and Production of Chewing Gum	Lance Reeve
Robert Huzinec February, p. 39	Robert Huzinec February, p. 39
Controlling Explosive Dust	Organic Confections
John A. LeBlanc February, p. 47	Hard Candy 101 Part 2
ProSweets 2009 Review March, p. 46	John Kitt March, p. 59
Hard Candy 101 Part 2 John Kitt	U.S. Confectionery Sales – 52 Weeks Ending
Choice Confections: Butterscotch	28 December 2008
Walter Richmond April, p. 72	Choice Confections: Butterscotch Walter Richmond
Formulating with Organics	The Artisan Chocolatier
Formulating with Organics Jim Mitchell	Frederic Loraschi
American Association of Candy Technologists June, p. 10	Formulating with Organics
Cacao Production	Formulating with Organics Jim Mitchell
Kip Walk June, p. 39	American Association of Candy Technologists June, p. 10
New Film and Coating Strategies to Extend Shelf Life Anisong Pathammavong	Soluble Fiber for Healthier Confectionery
Soluble Fiber for Healthier Confectionery	Thomas E. Parady and Neelish Varde June, p. 51
Thomas E. Parady and Neelish Varde June, p. 51	U.S. Confectionery Sales – 52 Weeks Ending
Directory of Ingredients July, p. 45	19 April 2009 July, p. 13
Directory of Equipment July, p. 123	American Association of Candy Technologists Annual Seminar
Directory of PackagingJuly, p. 399	AACT Stroud Jordan Award to Judy Cooley . September, p. 27
American Association of Candy Technologists	U.S. Confectionery Sales – 52 Weeks Ending
Annual Seminar August, p. 37	9 August 2009 October, p. 15
PackExpo/Process Expo August, p. 43	Caramel 101
U.S. Regulatory Update: Focus on Food Safety	Randy Hofberger November, p. 31
Alison Bodor	Soft Sugar Shell Panning Sylvia Coyle
Accelerated Shelf-life Testing Phil Cartier	Sylvia Coyle
AACT Stroud Jordan Award to Judy Cooley . September, p. 27	Compound Coatings: Handling and Processing John Urbanski
PackExpo/Process Expo Preview September, p. 45	
Cocoa Processing – Cleaning through Roasting	QUALITY ASSURANCE AND
Jürgen Fischer September, p. 89	QUALITY CONTROL
The Nib-grinding Process	American Assoc. of Candy Technologists . January—December
Tom Velthuis September, p. 95	Tempering Chocolate – A Review Adam Lechter
Developments in Cocoa Bean Processing	
Jorg Sommer September, p. 99 Food Nanotechnology	Ensuring the Safety of Imported Raw Materials
Byron F. Brehm-Stecher October, p. 37	Lance Reeve January, p. 66
Predicting Crystallization in Confections	Controlling Explosive Dust John A. LeBlanc February, p. 47
Roja Ergun, Richard Hartel, PhD and Y. Noda . October, p. 51	American Association of Candy Technologists
Confectionery on the Internet October, p. 63	Annual Seminar August, p. 37
Caramel 101	Accelerated Shelf-life Testing
Randy Hofberger November, p. 31	Phil Cartier August, p. 53
Soft Sugar Shell Panning Sylvia Coyle	AACT Stroud Jordan Award to Judy Cooley . September, p. 27
Compound Coatings: Handling and Processing	The Nib-grinding Process Tom Velthuis
John Urbanski December, p. 75	Food Nanotechnology
	Byron F. Brehm-Stecher October, p. 37
PRODUCT DEVELOPMENT	
American Assoc. of Candy Technologists . January—December	REGULATIONS AND LEGISLATION
New Products and Promotions January—December	American Assoc. of Candy Technologists . January—December
Patents and Trademarks January – December	FDA Guidance on Salmonella April, p. 25
ISM Exhibitors January, p. 29	American Association of Candy Technologists June, p. 10
PMCA Production Conference Preview January, p. 47	German Confectionery Report August, p. 15 American Association of Candy Technologists
Tempering Chocolate – A Review Adam Lechter	Annual Seminar
. as zecinci	у таков останования под

SENSORY
Compound Coatings: Handling and Processing John Urbanski
STARCH MOULDED CANDIES
New Product Review 2009 December, p. 23
STATISTICS
U.S. Confectionery Sales – 52 Weeks Ending
2 November 2008 January, p. 17
U.S. Confectionery Sales – 52 Weeks Ending
28 December 2008 April, p. 31
U.S. Confectionery Sales – 52 Weeks Ending
19 April 2009 July, p. 13
German Confectionery Report August, p. 15 U.S. Confectionery Sales – 52 Weeks Ending
9 August 2009 October, p. 15
STORAGE AND SHELF LIFE
New Film and Coating Strategies to Extend Shelf Life
Anisong Pathammavong June, p. 4
Accelerated Shelf-life Testing
Phil Cartier August, p. 53
SWEETENERS
Ingredients, Equipment and Supplies January – Decembe
Hard Candy 101 Part 2
John Kitt March, p. 59
Commodity Costs-Cocoa, Sugar and Dairy
Lee McConnell October, p. 3
TABLETED CONFECTIONS
New Product Review 2009 December, p. 23
UNITED STATES
The state of the s
New Products and Promotions January—Decembe
U.S. Confectionery Sales – 52 Weeks Ending
2 November 2008 January, p. 1
PMCA Production Conference Preview January, p. 4
PMCA Production Conference February, p. 19
AWMA Real Deal Expo February, p. 33
All Candy Expo Preview
U.S. Confectionery Sales – 52 Weeks Ending 28 December 2008
All Candy Expo Preview May, p. 1
U.S. Confectionery Sales – 52 Weeks Ending
19 April 2009July, p. 13
New Products Introduced at All Candy Expo August, p. 2
Philadelphia National Candy, Gift and
Gourmet Show
U.S. Regulatory Update: Focus on Food Safety Alison Bodor
RCI Convention and Exposition 2009 September, p. 3.
The Convention and Exposition 2003 September, D. 3
U.S. Confectionery Sales – 52 Weeks Ending

Index of Articles 2009 by Author

The following is an index of authors and their articles that appeared in Volume 89 of the Manufacturing Confectioner January - December 2009.

В	L
Bodor, Alison U.S. Regulatory Update: Focus on Food Safety . August, p. 49 Brehm-Stecher, Byron F. Food Nanotechnology October, p. 37 C	LeBlanc, John A. Controlling Explosive Dust February, p. 47 Lechter, Adam Tempering Chocolate—A Review January, p. 53 Long, John C.
Cartier, Phil Accelerated Shelf-life Testing	Cocoa Sustainability—Challenges & Opportunities May, p. 63 Loraschi, Frederic The Artisan Chocolatier
Coyle, Sylvia Soft Sugar Shell Panning	McConnell, Lee
Duffey, Tracey Managing Pest & Disease Pressures May, p. 55 E	Commodity Costs—Cocoa, Sugar and Dairy October, p. 31 Mitchell, Jim Formulating with Organics
Ergun, Roja Predicting Crystallization in Confections (coauthors R.W. Hartel, PhD & Y. Noda) October, p. 51	Noda, Y.; Roja Ergun; Richard Hartel, PhD Predicting Crystallization in Confections (coauthors R. Ergun & R.W. Hartel, PhD) October, p. 51
Fischer, Jürgen Cocoa Processing—Cleaning through Roasting . September, p. 89 G	Parady, Thomas E.; Neelish Varde Soluble Fiber for Healthier Confectionery June, p. 51 Pathammavong, Anisong
Griel, Amy, PhD Exploring Fats in Confections	New Film & Coating Strategies to Extend Shelf Life
Guittard, Gary Cocoa Bean Types & Characteristics September, p. 77 H	Reeve, Lance Ensuring the Safety of Imported Raw Materials January, p. 66 Richmond, Walter
Hartel, Richard, PhD Predicting Crystallization in Confections	Choice Confections: Butterscotch April, p. 72
(coauthors R Ergun & Y. Noda) October, p. 51 Hofberger, Randy Chocolate Enrobing Fundamentals January, p. 59 Caramel 101 November, p. 31	Sommer, Jorg Developments in Cocoa Bean Processing September, p. 99 U
Huzinec, Robert The History & Production of Chewing Gum February, p. 39 K	Urbanski, John Compound Coatings: Handling & Processing December, p. 75
Kearny, Dan Improving the Health & Footprint of Your Packaging	Varde, Neelish; Thomas E. Parady Soluble Fiber for Healthier Confectionery June, p. 51 Velthuis, Tom
Kitt, John Hard Candy 101 Part 2	The Nib-grinding Process September, p. 95
Kwik-Uribe, Catherine, PhD Cocoa Flavanols & Cardiovascular Health September, p. 81	Walk, Kip Cacao Production June, p. 39